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or calcimined at least every three months. Painted walls must be repainted at least once a year.

Rule 15. All rooms where animals are killed or where meat is handled or displayed or kept for any length of time must be completely screened, at all doors, windows, and other openings, and properly protected from flies.

Rule 16. Where floors or other parts of a building or tables or other parts of the equipment are so old or in such condition that they can not readily be made sanitary, they shall be removed and replaced by suitable materials, or otherwise put in a condition acceptable to the local health authority.

Rule 17. All trucks, trays, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and all other tools and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning, or other process shall be thoroughly cleaned daily if used.

Rule 18. The aprons, overalls, or other outer clothing of employees, who handle meat in contact with such clothing shall be of a material that is readily cleansed and made sanitary, and shall be cleaned daily if used. All persons who handle meats or meat-food products shall be required to keep their hands clean.

Rule 19. All offal and refuse must be removed from the slaughterhouse on the day of slaughtering and disposed of in a sanitary manner.

Rule 20. Slaughterhouse shall be provided with a screened room in which the carcass shall be placed directly after being slaughtered, and kept till removed from premises. Cooling and storage rooms for meats must be properly ventilated.

Rule 21. All pens and enclosures connected with any slaughterhouse must be kept in a sanitary condition and must be thoroughly cleaned out once a week.

Rule 22. No slaughtering shall be done in barns, sheds, shipping pens, or other building not designed or suitable for slaughtering of animals and the handling, dressing and cooling of meats; nor shall any slaughtering be done outside of any building except in rural districts and for private consumption.

Rule 23. The local health authority, or a duly appointed inspector, shall be an inspector of animals and meat supplies intended for human consumption within his jurisdiction, and he may inspect meat intended for food after it is taken to the market.

Rule 24. Whenever provisions for the inspection of meats is provided for by the appointment of a regular meat inspector, no person or persons shall sell, or offer for sale, in this city any meat intended for human consumption, whether slaughtered within such district or elsewhere, unless the same has first been inspected and approved by such duly appointed and commissioned inspector.

Foodstuffs, Protection and Sale—Markets, Sanitary Regulation. (Ord. Jan. 27, 1913.)

Rule 25. Carts or vehicles in which meat or meat-food products, vegetables, fruits, or fish are transported, peddled, or delivered shall be so constructed as to protect the meat from contamination by flies, dust, or other extraneous matter, must be washed daily and maintained in a sanitary and cleanly condition.

Rule 26. Meat, whether entire carcasses, quarters, or cuts thereof, shall not be conveyed through the streets by team or otherwise unless properly wrapped or otherwise protected from contamination, and such covering shall be kept clean and sanitary.

Rule 26½. Section 1. Every person, firm, or corporation keeping, maintaining, or being in charge of any factory, public or private market, stall, shop, store, warehouse, cold-storage cart, wagon, or other vehicle, in or from which any meat, meat products, fish, oysters, or other sea food, game, birds, fowl, fruit, berries, vegetables, bread or bakery products, milk or milk products, ice cream, soft drinks, candies, or other articles or substances intended for human consumption are manufactured, held, kept, stored, exposed, or offered for sale, or distribution shall keep the same in a clean, pure, and wholesome condition.

Sec. 2. All meat, meat products, fish and other sea food, vegetables, berries, fruit, and other articles of substances of food or drink heretofore mentioned in section 1, stored, kept or exposed for sale, within the city of San Angelo shall be kept not less than 2 feet above the floor of the building, shop, or place where they are so exposed, unless such articles or substances are covered, cased, or stored so as to be inaccessible to the excretions of dogs.

Sec. 3. All fruit and vegetable stands, and stores, and hucksters wagons, carts, or vehicles shall be completely screened as a protection against flies and dust. The floors shall be thoroughly scrubbed once each day and all refuse, decaying fruits and vegetables, or other organic matter shall not be left exposed to the atmosphere of the room, but must be kept in a closed receptacle which must be emptied once daily.

Sec. 4. All hucksters' delivery or peddling wagons in which fruits, vegetables, or other fresh food products are peddled or delivered shall be so constructed as to protect said products from contamination by flies or other extraneous matter, must be washed daily and maintained in a sanitary and cleanly condition.

Rule 27. Meat markets, fish markets, vegetable and fruit markets, and butcher shops or stalls shall be completely screened as a protection against flies, the floors shall be thoroughly scrubbed once each day, and scraps of meat, offal, bones, and other refuse organic matter shall not be left exposed to the atmosphere of the room, but must be kept in a closed receptacle, which must be emptied once daily; the meat for sale shall not be kept exposed to the air except in such quantities as are needed for immediate use, but shall be kept in adequate refrigerators or ice chests; all tainted meat shall be removed from the premises at once, and fixtures, rooms, and premises must be maintained in a thoroughly sanitary condition.

Rule 28. The room or compartments in which meat or meat food products are prepared, cured, stored, packed, or otherwise handled shall be properly lighted and ventilated and shall be so located that odors from toilet rooms or catch-basins, tank rooms, hide cellars, etc., do not permeate them. All rooms or compartments shall be provided with cuspidors, which employees who expectorate shall be required to use. Where meat food products are prepared in a market, i. e., sausage, lard, pickled pork, beef, etc., a separate room properly ventilated, lighted, and supplied with running water shall be provided for this purpose exclusively, with the exception that sausage may be ground in the market proper, if under suitable conditions.

Rule 29. No person shall sell or offer for sale any part of any animal carcass slaughtered when not in good health, nor any decaying or unwholesome animal matter, nor any article in which there has been used to any extent whatever any meat described, with the intent that the same may be used as a human food.

Milk; Production, Care, and Sale—Tuberculin Test. (Ord. Jan. 27, 1913.)

Rule 30. No building shall be used for stabling any cow or cows for dairy purposes which is not properly constructed, well lighted, ventilated, and provided with a floor that can be readily cleaned and drained.

Rule 31. No water-closet, privy, cesspool, urinal, inhabited room, or workshop shall be located within any building, shed, or room which is used for stabling cows for dairy purposes, or for the storage of milk or cream; nor shall any hog, horse, sheep, goat, or other animal be kept in any room used for such purpose.

Rule 32. No space in buildings or sheds used for stabling cows shall be less than 400 cubic feet for each cow, and the stalls thereof shall not be less than 4 feet in width.

Rule 33. All rooms and stables in which cows are kept for dairy purposes shall at all times be thoroughly cleaned and in good repair and shall be painted at least once each two years or whitewashed at least once each year.